

# PRODUCT INFORMATION

## Organic Black Malt WK

### TYPICAL ANALYSIS

Moisture ..... 6.0  
Extract FG ..... 70.0%  
\*Color ..... 500 °Lovibond  
\*°Lovibond, Series 52, ½" Cell

### STORAGE AND SHELF LIFE

Best if used within 2 years from date of manufacture.  
Store at temperatures of <90 °F.

### FLAVOR

Neutral;  
Slight astringency at higher usage rates

### ITEM NUMBERS AND PACKAGING OPTIONS

6412 ..... 50-pound bag

### ORGANIC CERTIFICATION

USDA Organic, 100% Organic

### KOSHER CERTIFICATION

UMK Pareve

### CHARACTERISTICS AND APPLICATIONS

- Use in all beer styles for color adjustment.
- Use 1-10% for desired color in Porter and Stout.
- Sometimes used with other dark roasted malts to achieve desired color.
- Often used to provide color without overpowering flavor that is characteristic of European-style dark beers.
- May be used with or without Roasted Barley to brew a Stout with more color and less intense Roasted Barley flavor notes.
- May be used with Chocolate Malt to produce a Porter with less pronounced chocolate flavor notes.
- Black Malt is not interchangeable with Roasted Barley.
- Produces dark colored beer with little impact to foam color. Use when dark beer with light head is desired.
- Produced from AMBA/BMBRI recommended USDA Certified Organic 2-Row Malting Barley varieties.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

January 16, 2009